

AMENDMENT TO THE CLAIMS:

Listing of the Claims:

1-22. (Canceled)

23. (Previously-Presented) A process for setting an expanded foodstuff, comprising the steps of passing an expanded foodstuff composition, which is in a plastic state and is therefore capable of further expansion or contraction, at a first temperature and a first pressure into a setting region at a second temperature, said second temperature being lower than said first temperature; and cooling and setting said expanded foodstuff composition which is to be set in the setting region at a second pressure which is lower than said first pressure, whereby to produce a set expanded foodstuff.

24. (Previously-Presented) A process as claimed in claim 23, wherein the first temperature is in the range of 70 to 150°C.

25. (Previously-Presented) A process as claimed in claim 23, wherein the first pressure is substantially atmospheric pressure.

26. (Previously-Presented) A process as claimed in claim 23, wherein the second temperature is in the range of 10 to 50°C.

27. (Previously-Presented) A process as claimed in claim 23, wherein the second pressure is in the range of 2×10^4 to 7×10^4 Pa.

28. (Previously-Presented) A process as claimed in claim 23, wherein the setting region is substantially maintained at the second temperature and the second pressure.

29. (Previously-Presented) A process as claimed in claim 23, wherein the foodstuff composition is carried through the setting region by a belt conveyor.

30. (Previously-Presented) A process as claimed in claim 23, wherein a chemical expanding agent is included as an ingredient of the composition.

31. (Previously-Presented) A process as claimed in claim 23, wherein expansion is at least partially effected by application of heat and/or by reduction of pressure.

32. (Previously-Presented) A process as claimed in claim 23, wherein the foodstuff composition is a confectionery composition.

33. (Previously-Presented) A process as claimed in claim 23, wherein the foodstuff composition is subjected to a forming procedure, in which the foodstuff composition is formed into pieces of a desired shape.

34. (Previously-Presented) A process as claimed in claim 23, wherein the expanded foodstuff composition to be set is formed by extrusion.

35. (Previously-Presented) A process as claimed in claim 34, wherein the expanded foodstuff composition to be set is cut into pieces after extrusion and is formed into balls by tumbling, during which procedure the expanded foodstuff composition is heated to the first temperature prior to being passed into the setting region.

36. (Previously-Presented) A process for setting an expanded foodstuff, comprising the steps of passing a foodstuff composition which is in at least a partially expanded condition and in a plastic state and is therefore capable of further expansion or contraction and which contains a vaporisable expanding agent, at a first temperature and a first pressure into a setting region at a second temperature, said second temperature being lower than said first temperature; and cooling and setting said foodstuff composition which is to be set in the setting region at a second pressure which is lower than said first pressure so as to further expand the foodstuff composition by evaporation of the vaporisable expanding agent and produce a set expanded foodstuff.

37. (Previously-Presented) A process as claimed in claim 36, wherein said vaporisable expanding agent is selected from supercritical carbon dioxide or nitrogen, or water.

38. (Previously-Presented) A process as claimed in claim 36, wherein the first temperature is in the range of 70 to 150°C.

39. (Cancelled)

40. (Previously-Presented) A process as claimed in claim 36, wherein the second temperature is in the range of 10 to 50°C.

41. (Previously-Presented) A process as claimed in claim 36, wherein the second pressure is in the range of 2×10^4 to 7×10^4 Pa.

42. (Previously-Presented) A process as claimed in claim 36, wherein the setting region is substantially maintained at the second temperature and the second pressure.

43. (Previously-Presented) A process as claimed in claim 36, wherein the foodstuff composition is carried through the setting region by a belt conveyor.

44. (Previously-Presented) A process as claimed in claim 36, wherein a chemical expanding agent is included as an ingredient of the composition.

45. (Previously-Presented) A process as claimed in claim 36, wherein expansion is at least partially effected by application of heat and/or by reduction of pressure.

46. (Previously-Presented) A process as claimed in claim 36, wherein the foodstuff composition is a confectionery composition.

47. (Previously-Presented) A process as claimed claim 36, wherein the foodstuff composition is subjected to a forming procedure, in which the foodstuff composition is formed into pieces of a desired shape.

48. (Previously-Presented) A process for setting an expanded foodstuff, comprising the steps of passing a foodstuff composition which is in at least a partially expanded condition and in a plastic state and is therefore capable of further expansion or contraction and which contains a vaporisable expanding agent, at a first temperature and substantially atmospheric pressure into a setting region at a second temperature, said second temperature being lower than said first temperature; and cooling and setting said foodstuff composition which is to be set in the setting region at a pressure which is lower than atmospheric pressure so as to further expand the foodstuff composition by evaporation of the vaporisable expanding agent and produce a set expanded foodstuff.

49. (Currently-Amended) A process as claimed in claim 23, wherein the first temperature is greater than in the range of 100 to 150° C.

50. (Currently-Amended) A process as claimed in claim 36, wherein the first temperature is greater than in the range of 100 to 150° C.

51. (Currently-Amended) A process as claimed in claim 48, wherein the first temperature is greater than in the range of 100 to 150° C.

52. (New) A process for setting an expanded foodstuff, comprising the steps of:
partially expanding a foodstuff composition;
extruding the expanded foodstuff composition into a region having a first temperature in the range of 70 to 150°C and a first pressure, the extruding occurring after the partially expanding;
passing the foodstuff composition into a setting region having a second temperature, said second temperature being lower than said first temperature; and

cooling and setting said expanded foodstuff composition which is to be set in the setting region at a second pressure which is lower than said first pressure, to further expose the foodstuff compositions.